

MEZZE

\$5 each / 4 for \$16 / 6 for \$24 / All for \$50

"WE CAN PICKLE THAT"

Seasonal variety

FIRE ROASTED CARROTS

Coconut, peanuts, sambal onions, umami glaze

GRILLED CUCUMBERS

Harissa, lime yogurt, fermented honey

KALE SLAW

Peanuts, benne, soy

GRILLED RADISHES

Green tahini, shallot butter, sea salt

HUMMUS

Tahini, spicy sauce, pita

ISRAELI SALAD

Cucumbers, tomato, parsley, lemon

SHAVED ROOT VEG SALAD

Sorghum-chile vin, pickled grapes, black olive crumble

FRIES

Homemade ketchup

BACON WRAPPED DATES

Parmesan

GREEN TAHINI

Herbs, pita

BUTTER CORN

Herbsaint, serrano

PINK EYED PEAS

Crispy pancetta, aleppo pepper

WHIPPED FETA

Fermented honey, black pepper, pita

LUNCH

SANDWICHES \$11

GRILLED HAM & CHEESE

Benton's ham, talegio, butter, baguette

FALAFEL STUFFED PITA

Potato, hard-boiled egg, skhug, feta, pickeld red onion

FRIED AVOCADO

Sour mango aioli, pickled fresnos baguette

BRAISED BRISKET

Kohlrabi kraut, black garlic tahini, brioche

I.F.C.

"Israeli Fried Chicken"
harissa, tahini slaw, brioche

"MMM...THIS IS A TASTY BURGER!"*

Havarti, Calabrian chile, pickles, dijon, lettuce

ADD A MEZZE SIDE
TO YOUR SANDWICH

3

MORE FUN STUFF

TIGER STYLE BRUSSELS

Green curry, crispy shallots, fresh herbs

12

HEIRLOOM TOMATOES

Green garlic vin, whipped feta, jalapeno, basil

13

HUMMUS PLATE

Habañero hot sauce, crispy chickpeas, pita

Choice of: chorizo, falafel, or roasted mushrooms

10

OCTOPUS POKE

Carolina Gold rice crispies, escarole, peanuts, benne

13

BRISKET MEATBALLS

Lime yogurt, Dream Weaver sauce, pickled red onion

12

CHORIZO GNOCCHI

Spicy tomato sugo, rainbow chard

15

MEZZE PLATTER

Any three mezze, pita

11



BRUNCH

MEZZE

\$5 each / 4 for \$16

KALE SALAD FTW

Peanuts, benne, soy

HUMMUS

Tahini, spicy sauce, pita

WHIPPED FETA

Fermented honey, black pepper, pita

BACON WRAPPED DATES

Parmesan

PAPAS BRAVAS

Green garlic aioli

TOAST AND JAM

Sourdough, seasonal jam

BUTTERMILK BISCUIT

Seasonal jam

FRIES

House-made ketchup

add a pita \$1 each

COFFEE & TEA

STUMPTOWN HAIR BENDER COFFEE / 3

ESPRESSO / 4

ASSORTED TEAS / 2.50

PLATES

SHAKSHUKA*

Spicy tomato, roasted red pepper sauce, poached eggs, sourdough

14

KALE & EGGS*

Kale pesto, sunny side egg, fried fingerling potatoes, brussels sprouts

14

SHORT RIB BENEDICT*

Braised short rib, buttermilk biscuit, avocado hollandaise, poached egg

15

IFC

Israeli Fried Chicken sandwich, harissa, tahini slaw, brioche

11

add an egg \$1 | add a mezza \$3*

FALAFEL STUFFED PITA

Potato, hard-boiled egg, skhug, feta

11

add a mezza \$3

BEVERAGES

MEXICAN COCA COLA / 3

MEXICAN SPRITE / 3

MEXICAN FANTA ORANGE / 3

CHEERWINE / 3

BOYLAN'S CREAM SODA / 3

ABITA DRAFT ROOT BEER / 3

BLenheim's HOT GINGER ALE / 3

ICED TEA / 2.50

COCKTAILS

BUTCHER & BLOODY MARY

House Bloody Mary mix, house pickles, salt

Pick your poison: 360 Vodka, Broker's Gin, Vida Mezcal or Altos Tequila

11

MIMOSA

Sparkling wine, fresh OJ

Because brunch.

10

CHEERS FOR FEARS

Averna, lime, Angostura, Cheerwine

Everybody wants to rule the world.

10

IRISH COFFEE

Jameson, cinnamon syrup, cream

Better than drinking a pot of gold.

10

MOCKTAILS

VIRGIN & TONIC

Juniper soda, Jack Rudy tonic, lime

5

IRISH-ISH COFFEE

Stumptown coffee, cinnamon syrup, cream

5

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fermented honey

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HUMMUS
Tahini, spicy sauce, pita

ISRAELI SALAD
Cucumbers, tomato, parsley, lemon

SHAVED ROOT VEG SALAD
Sorghum-chile vin, pickled grapes,
black olive crumble

FRIES
Homemade ketchup

BACON WRAPPED DATES
Parmesan

GREEN TAHINI
Herbs, pita

BUTTER CORN
Herbsaint, serrano

PINK EYED PEAS
Crispy pancetta, aleppo pepper

WHIPPED FETA
Fermented honey, black pepper, pita

DINNER

BEE'S KNEES

CORN CUSTARD
Summer squash, parm,
tomatillo, bay leaf
13

SEARED WILD MUSHROOMS
Pickled green tomato, spiced labneh,
sunflower seeds, pecorino
15

HEIRLOOM TOMATOES
Green garlic vin, whipped feta,
jalapeno, basil
13

GRILLED PEACHES
Pecan granola, whipped ricotta,
fennel, blueberry vin
14

TIGER STYLE BRUSSELS
Green curry, fish sauce,
fresh herbs, crispy shallots
12

DRY-AGED BEAR CREEK TARTARE*
30-day sirloin, grilled sourdough,
parmesan, fried capers
12

BRISKET MEATBALLS
Lime yogurt, pickled red onions,
Dream Weaver sauce, bibb lettuce
12

MORE FUN STUFF

OCTOPUS POKE
Carolina Gold rice crispies,
escarole, peanuts, benne
13

"MMM...THIS IS A TASTY BURGER!"*
Havarti, Calabrian chile, pickles,
dijon, lettuce, choice of mezze
14

LAMB & GRITS
Anson Mills grits,
cheese croquettes, fried hominy
22

CHORIZO GNOCCHI
Spicy tomato sugo,
rainbow chard, parm
20

GRILLED HANGER STEAK*
Cucumber noodles, fish sauce vin,
charred scallion marinade, herbs
20

PAN-FRIED YARDBIRD
Half-chicken, braised greens
Anson Mills cowboy beans, tomatillo
27

WOOD CHARRED WHOLE TROUT
Grilled whole, bruleed lemon,
potato salad gnocchi
28

DINE FAMILY-STYLE

*Our menu is meant to be
shared!*

